



## New England Maple Cream

**A lovely use for New England's early spring maple syrup.**

This maple cream makes a delicious spread--A memorable seasonal treat!

### Ingredients

1 envelope unflavored gelatin 2  $\frac{1}{4}$  cups milk  $\frac{1}{4}$  tsp. salt 3 eggs, separated  $\frac{3}{4}$  cups maple syrup 1 tsp. vanilla

### Preparation

Soften gelatin in milk in the top part of a double boiler. Place over hot water and heat to scalding. Beat together salt and egg yolks; stir in syrup, then add to milk. Cook over simmering water, stirring until mixture just begins to thicken. (Do not overcook; the mixture won't be very thick.) Remove from heat and cool; add vanilla.

Beat egg whites until stiff and fold into maple-milk mixture. Pour into 1  $\frac{1}{2}$ -quart dish and chill until firm. Serves six.